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FAX TRANSMITTAL

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CC:			
RE:	<u>S/N 09/002,133; Reddy</u>		

MESSAGE: *As per our telephone conversation,
Attached please find page 11 of
the Brief on the above case*

IF PROBLEMS OCCUR WITH THIS TRANSMISSION, PLEASE CONTACT Patta. AT EXT. 2338.

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X. APPENDIX

11. Method for the preparation of a food comprising preparing mesomorphic phase of edible surfactant in a first stream, preparing a gelled biopolymer comprising lipophilic flavor in a second stream and combining said first and second streams to form an edible emulsion.
12. A food comprising an emulsion including a first phase of gelled edible surfactant and a second phase of gelled biopolymer, said second phase comprising triglyceride fat at a level of 5 wt. % or less based on the weight of the emulsion and a lipophilic flavor.
13. The food according to claim 12 wherein said emulsion comprises from 0.1 to 5 wt. % triglyceride fat.
14. The food according to claim 13 wherein said emulsion comprises from 0.2 to less than 5 wt. % triglyceride fat.
15. The food according to claim 14 wherein said emulsion comprises from 0.5 to 3 wt. % triglyceride oil.